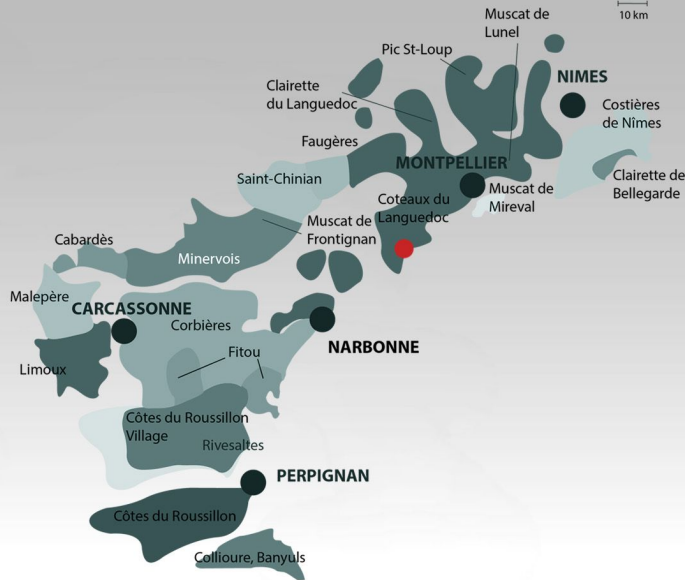




domaine de BELLEMARE

SAUVIGNON BLANC



CEPAGE

100% Sauvignon

SOL

Sablo-argileux

VINIFICATION / ELEVAGE

Vendange de nuit. Pressurage direct sans rebêchage. Débourage à froid et fermentation à basse température (18°C). Elevage en cuve inox durant 3 mois.

DEGUSTATION

- Œil : Jaune pâle aux reflets verts.
 - Nez : Expressif mêlant arômes de pamplemousse, notes florales et minérales.
 - Bouche : Attaque vive et fruitée.
- A servir entre 10° et 12°C.

Accompagne parfaitement fruits de mer, salades, asperges et apéritifs.

GRAPE VARIETY

100% Sauvignon

SOIL

Sand and clay

VINIFICATION / AGEING

Night harvest. Direct pressing without dredging. Cold settling and fermentation at low temperature (18°C). Ageing in stainless tank for 3 months.

TASTING

- Colour : Pale yellow with green highlights.
 - Nose : Expressive blending aromas of grapefruit, floral and mineral notes.
 - Mouth : Lively and fruity attack.
- Serve between 10° and 12°C.

Good with seafood, salads, asparagus and appetizers.